

DINNERLY



Pork Quesadillas with Pickled Cucumber Salad



20-30min



2 Servings

This pork quesadilla requires no fuss. Just some quick skillet cooking that includes ground pork, onions, taco seasoning, and a splash of vinegar. As a result, this dinner comes together faster than you can say quesadilla 106 times. (We have not actually tested this, but we think it's a pretty good guess.) Let us know! We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 yellow onion
- 2 oz shredded cheddar-jack blend ¹
- 10 oz pkg ground pork
- ¼ oz taco seasoning
- 2 (10-inch) flour tortillas ^{2,3}

WHAT YOU NEED

- white wine vinegar (or red wine vinegar)
- kosher salt & ground pepper
- sugar
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 26g, Carbs 45g, Protein 41g



1. Prep ingredients

Preheat broiler with rack in top position. Halve **cucumber** lengthwise (peel if desired), then thinly slice crosswise into half-moons. Thinly slice ¼ **cup onion rings**, then finely chop ½ **cup of the remaining onion**.



2. Make cucumber salad

In a medium bowl, whisk to combine 1 **tablespoon vinegar** with a **pinch each of salt, pepper, and sugar**. Add **cucumbers** and **onion rings**, tossing to coat. Set aside until ready to serve.



3. Cook pork

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **chopped onions**; cook, stirring occasionally, until softened, 1–2 minutes. Add **pork**; cook, breaking up meat into smaller pieces, until browned and cooked through, 3–4 minutes. Stir in 1 **teaspoon taco seasoning**, 1 **teaspoon vinegar**, and ¼ **cup water**; cook until water is mostly evaporated, 1–2 minutes.



4. Assemble quesadillas

Season **pork filling** with **salt** and **pepper**. Brush 1 side of **tortillas** generously with **oil**. Arrange tortillas on a work surface, oiled side down. Evenly divide **pork filling** among tortillas, spooning onto one half of each. Top with **cheese**, then fold into half-moons to close.



5. Broil quesadillas & serve

Arrange **quesadillas** on a rimmed baking sheet. Broil on top oven rack until **cheese** is melted and **quesadillas** are golden brown, rotating baking sheet and flipping quesadillas halfway through, about 1 minute per side (watch closely as broilers vary). Cut **pork quesadillas** in half and serve with **pickled cucumber salad** alongside. Enjoy!



6. Take it to the next level

Add guacamole, sour cream, salsa, and pickled jalapeños. Pile your quesadillas high with all the fixings your tastebuds desire.